

create[®] at **O X O 2**



Conference Menu 2016

Deli Boxes

(Deli style sandwich with potato salad and coleslaw)

Please select 3, include a vegetarian option:

Salami, bresaola and parma ham, pesto dressing
Grilled chicken breast, chorizo and corn chutney, baby watercress
Pastrami, Swiss cheese, gherkins, dijon mayo
Roast beef, watercress, horseradish crème fraiche
Mackerel, gooseberry chutney, cucumber and baby spinach
Brie, muscat grape chutney, baby roquette, pine nut hummus
Mozzarella, tomato and guacamole, basil leaves, sundried tomato pesto

Wrap and Soup

(Wrap and soup with side salad)

Please select two, include a vegetarian option:

Polpette tomato soup

WRAP: Pulled BBQ pork, roast pepper, grilled red onion, coriander dressing

Mixed bean soup

WRAP: Braised Mexican beef, black beans, guacamole, rice and yoghurt dressing

Won ton soup

WRAP: Sweet and sour chicken, bok choy, glass noodles and mint

Fresh pea and mint soup

WRAP: Crayfish, roquette, slow roast tomato, saffron dressing

Creamy shellfish soup

WRAP: Hot smoked salmon, baby spinach, lemony cream cheese

Sweet potato and ginger soup

WRAP: Warm halloumi, sweet potato, watercress and roast pepper

Creamy parsnip soup

WRAP: Falafel, pickled cucumber, shredded red cabbage, carrot hummus



Fork Buffet

**(Choice of three main courses to include a vegetarian option,
accompanied by two sides, either hot or cold)**

MEAT

Cumbrian sausage and mash, caramelised red onion and mustard seed chutney

Braised BBQ pork shoulder, cumin, cinnamon and saffron pilaf rice

Slow roast ham hock, peas, broad beans and mint creamy gnocchi

Spiced lamb casserole, braised puy lentils, pumpkin and spring greens

Corn fed chicken, roast pepper pesto, wild and basmati rice

Braised feather blade of Cumbrian beef, roast new potatoes Dijon tarragon sauce

FISH

Smoked haddock and prawn fish pie, creamed spinach sauce

Poached salmon fishcakes, saffron aioli and skinny fries

Blackened cod, Asian greens and pepper stir-fry, sweet Wasabi soy dressing

Fish and chips, "Fish of the Day Boat", lemon mayo and crushed peas

Seafood Paella, mussels, Atlantic prawns and crayfish, saffron laced bomba rice

VEGETARIAN

Roast root vegetable cobbler, creamy poppy seed sauce, cheese scones

Spring vegetable pasta, peas, broad beans, baby spinach, bright green parmesan crumb

Sun blush tomato arancini, spiced chargrilled ratatouille

Fried halloumi, Israeli couscous, French beans, herbs, lemon dressing

Black bean cakes, pico de dallo salsa, smoked pepper mayo, sweet potato chips



HOT SIDES

Roast beetroot and carrots, lemon thyme butter

Butternut squash, ginger and coriander

Gratin of tomato and fennel, thyme crumb

Roast field mushrooms, aubergine and courgette, mint dressing

COLD SIDES

Plum tomato, red onion and black olive, basil dressing

Cucumber, celery and romaine hearts, minted yoghurt dressing

Orzo pasta, peas, broad beans and mint, lemon olive oil dressing

*Please note the fork buffet lunch is designed to be a formal seated lunch for your guests.
Depending on numbers, the West Side of OXO2 may need to be hired
in order to seat everyone.*

